



MUNNILAL
— T A N D O O R S —



Shaping TandoorsTM

The never ending human endeavour to accomplish culinary excellence is as old as the human civilization itself and so is mankind's association with clay oven. The glory of tandoor is truly eternal. At Munnilal, we understand human fascination towards tasty tandoori food. We have mastered the art of making tandoors since four generations. We pledge to keep making the finest clay ovens in the world.



MAKING OF A CLAY TANDOOR

SOIL



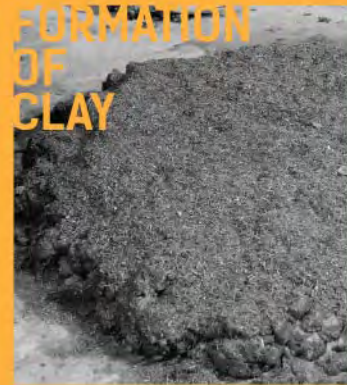
The right kind of soil is critical to the character and life of a clay oven.

CLEANING OF SOIL



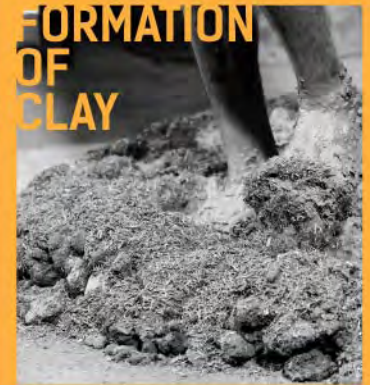
All kinds of impurities are removed by filtering it through a sieve.

FORMATION OF CLAY



Husk and other materials are then mixed with soil and soaked overnight.

FORMATION OF CLAY



The mixture is then pounded to form a thick paste of clay.

MAKING PATTI OF CLAY



This paste is then spread out and made into thick stripes of clay.

CIRCULAR BASE



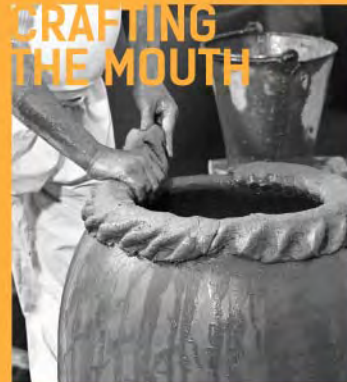
These stripes are then handcrafted into a number of circular rings.

RING FUSION



Everyday a new ring is fused into the previous day ring.

CRAFTING THE MOUTH



This fusion of rings goes on till an appropriate height of the tandoor is achieved.

FINAL SHAPE



And finally a masterpiece takes shape. We have built a tandoor or the clay oven.



From the Chairman's Desk

Welcome to the exotic world of tandoori cuisine. I understand your penchant towards traditional Indian food. I am thoroughly committed towards delivering the best quality tandoors which would facilitate your chef to cook for you, majestic mouth watering cuisine.

At Munnial Tandoors, I along with my team of specialists in the field of manufacturing tandoors, work day and night with the commitment to raise the quality benchmarks we have set in the industry, by constant innovation and inventing newer technologies and methods to manufacture yet better clay ovens. We had introduced stainless steel, wood, rope, etc. to manufacture clay ovens of different sizes and specifications.

From 1965, the year when I established Munnial Tandoors till today, we have constantly endeavoured to serve you better and give a concrete direction to this ever-growing industry. Keeping the tradition alive, this legacy has been passed on to the next generation. My two sons are taking this venture to newer heights.



RAJU PRAJAPATI



RAHUL PRAJAPATI





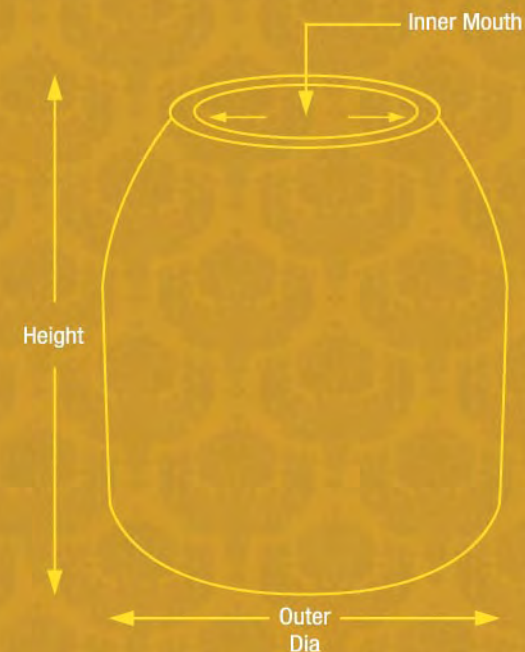
CLAY TANDOOR

The magic is in the clay. The secret of what distinguishes our clay tandoor from the rest, lies in the precision with which we make our clay. Our zeal and commitment to give you the best, keeps us going all the way. Stringent quality norms and finest raw material helps in shaping the masterpiece. Our tandoor leaves an earthly flavour to the food and bread (roti) you cook in it. Clay Tandoor is put in metal casing, hence making it user-friendly as well as durable and also placing it at par with the international standards.

Clay Tandoor is incomplete in itself. Not only the clay oven, but even the fitments and insulations are extremely critical. You will require the professional expertise to install it properly. It is recommended that you seek professional help to install it. You can contact us for installation. Rates may vary depending on the model, size, shape and the material used in the tandoor. Customisation can be done as per your precise requirement. We also undertake Clay Tandoor fitting assignment on your site.

MODEL NUMBER	OUTER DIA	HEIGHT	INNER MOUTH
CT100	16	28	10
CT180	18	30	11
CT200	21	35	13
CT240	24	32	13.5
CT260	26	32	14
CT280	28	35	15
CT300	30	35	16
CT320	32	35	17

All measurements are in inches.



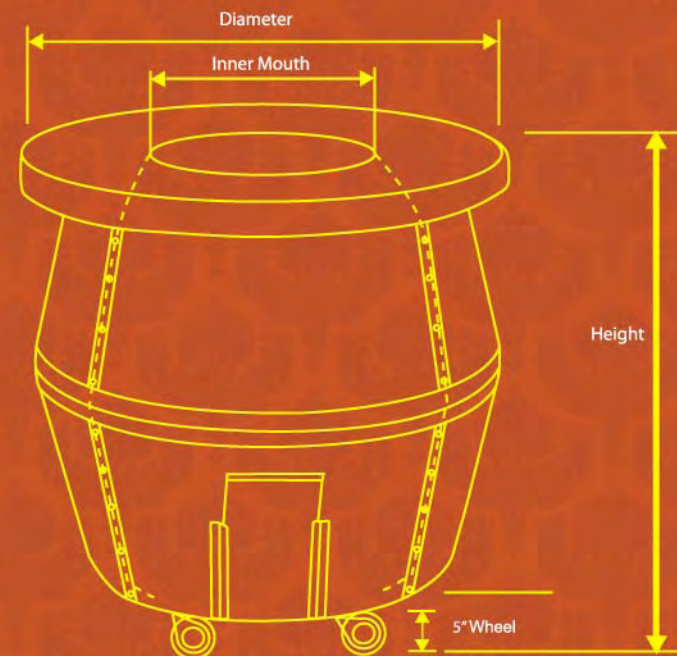


COPPER HAMMERED TANDOOR

Elegant looks coupled with durability and quality makes Copper Hammered Tandoor a star product. This tandoor beautifully blends with the décor of your kitchen. It is best suited for studio kitchen or open kitchen of home or restaurants. This tandoor is available in round and square barrels with varying tops and finishes. You also have the option of buying an LPG fitted tandoor.

MODEL NUMBER	DIAMETER	HEIGHT WITH WHEELS	INNER MOUTH
CH28	28	32	13.5
CH30	30	37	14
CH32	32	37	15
CH34	34	37	16
CH36	36	37	17

All measurements are in inches.



This tandoor is also available in square and round shapes. The measurements may vary as per the design of the tandoor.

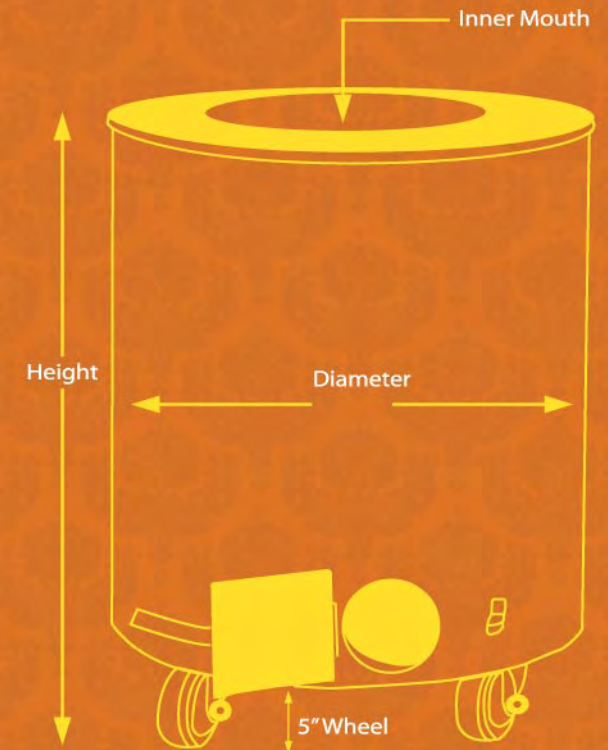


COPPER MIRROR FINISHED TANDOOR

This mirror finish elegant looking tandoor is best suited for outdoor catering purposes. Looks coupled with durability and quality makes this tandoor a star product. It is available in different shapes with varying tops and finishes. You also have the option of buying an LPG fitted tandoor.

MODEL NUMBER	DIAMETER	HEIGHT	INNER MOUTH
CPM24	24	37	13
CPM30	30	37	13.5
CPM32	32	37	14
CPM34	34	37	15
CPM36	36	37	17

All measurements are in inches.

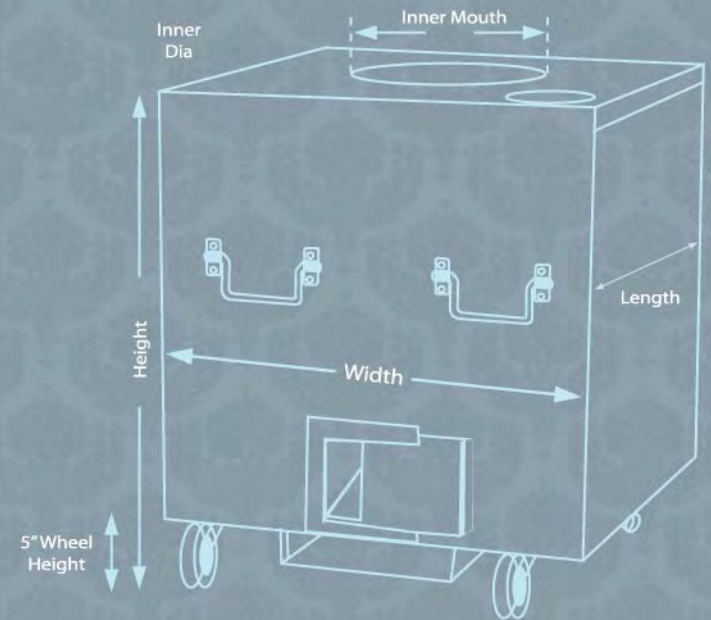




STAINLESS STEEL SQUARE TANDOOR

When placed in a stainless steel casing, the efficiency of the clay tandoor inside the casing increases. The top of the tandoor can be custom designed, at an additional cost, to best suit your needs or to match the décor of your kitchen. You have the option of choosing the top of your tandoor from granites, tiles, cemented and stainless steel.

Steel tank is fabricated with 304 grade 18 s.w.g. stainless steel sheets with an opening for ash outlet with shutter. From inside, a mild steel tank of 18 s.w.g. is fabricated at a distance of 1" from the outer body of the stainless steel to have an insulation of glass wool, which protects the outer stainless steel body. Clay Tandoor when installed inside the body is covered with silver foil from outside. Four heavy duty iron cast or iron wheels are installed at the bottom to facilitate mobility to the unit. Suitable baked/unbaked tandoor is installed inside as per its size. It is insulated with glasswool or much as needed to fill the gap between the stainless steel and mild steel sheets. You also have the option of buying an LPG fitted Tandoor. It is recommended for 5 star hotels.



MODEL NUMBER	LENGTH	WIDTH	HEIGHT WITH WHEELS	INNER MOUTH
SSC28	28	28	37	13.5
SSC30	30	30	37	14
SSC32	32	32	37	15
SSC34	34	34	37	16
SSC36	36	36	37	17

All measurements are in Inches.

TOP GRANITE FINISHING



TOP STEEL FINISHING



TOP TILE FINISHING



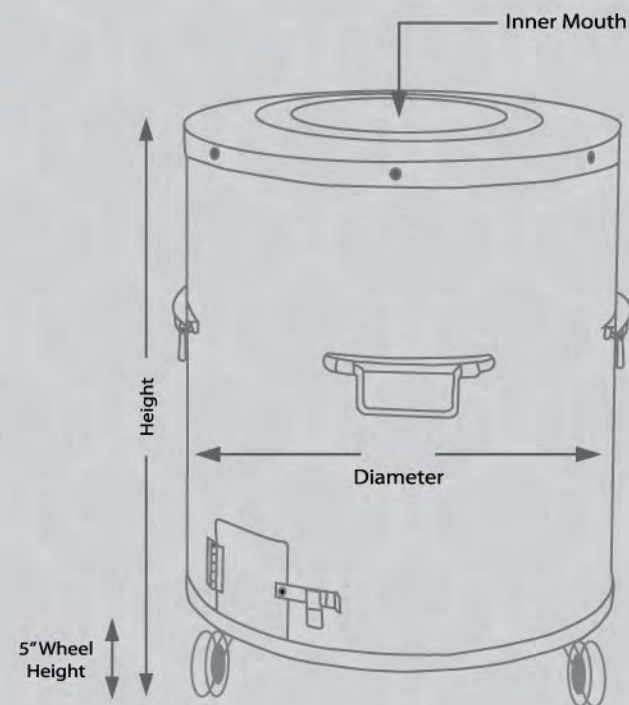
STAINLESS STEEL ROUND TANDOOR

This is same as the Mild Steel Round Drum Tandoor – clay oven placed in mild steel casing. The top of the tandoor can be custom designed, at an additional cost, to best suit your needs or to match the décor of your kitchen.

Two models are available. Regular stainless steel round drum and galvanised iron round drum with trolley. Top is made up of black cement or black marble. There is an opening for ash outlet with a shutter. This unit is completely insulated with heat resistant glasswool material. This unit is usually used for outdoor catering purposes in a lawn or garden. You also have an option of buying an LPG fitted Tandoor.

MODEL NUMBER	DIAMETER	HEIGHT WITH WHEELS	INNER MOUTH
SRC20	20	32	11
SRC24	24	37	13
SRC28	28	37	13.5
SRC30	30	37	14
SRC32	32	37	15
SRC34	34	37	16
SRC36	36	37	17

All measurements are in inches.



TOP CEMENT FINISHING



TOP STEEL FINISHING



TOP STEEL WITH IRON RING



MILD STEEL SQUARE TANDOOR

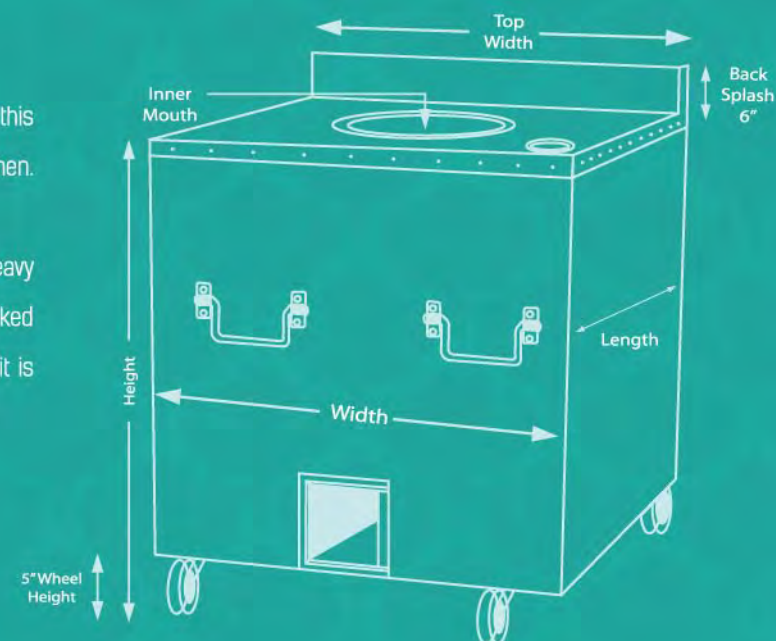
Designed to be versatile and as good as its stainless steel counterpart with clay tandoor inside. The top of this tandoor can be custom designed, at an additional cost, to best suit your needs or to match the décor of your kitchen.

You have the option of choosing the top of your Tandoor from granites, tiles, cemented and stainless steel.

The tank is fabricated with 16 s.w.g. thick mild steel sheets with an opening for ash outlet with shutter. Four heavy duty iron cast or iron wheels are installed at the bottom to facilitate mobility to the unit. Suitable baked/unbaked tandoor is installed in the tank as per its size. It is insulated with heat resistant glass wool material. This unit is usually used at food corners, well suits every pocket. You also have an option of buying an LPG fitted tandoor.

MODEL NUMBER	LENGTH	WIDTH	HEIGHT WITH WHEELS	INNER MOUTH
MSC28	28	28	37	13.5
MSC30	30	30	37	14
MSC32	32	32	37	15
MSC34	34	34	37	16
MSC36	36	36	37	17

All measurements are in inches. *Height values do not include the height of the back splash of 6".



TOP CEMENT FINISHING



TOP GRANITE FINISHING



TOP TILE FINISHING



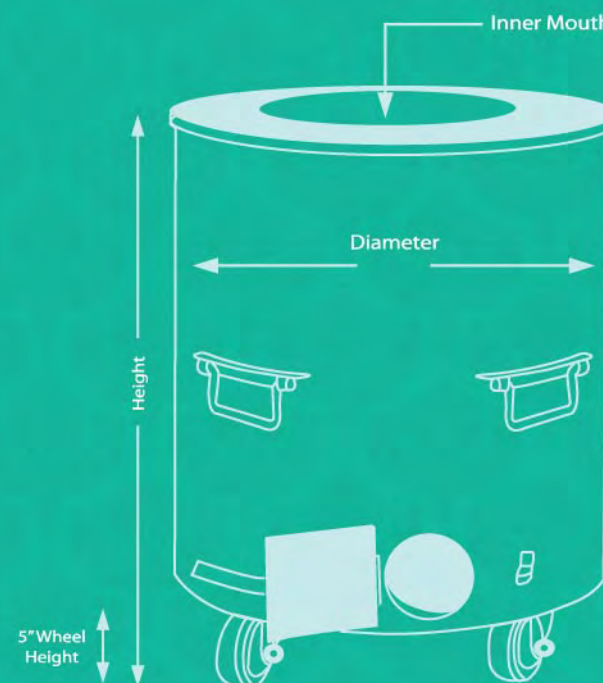
MILD STEEL ROUND TANDOOR

Efficient and versatile. Placed in the mild steel round drum, the clay oven cooks your favourite delicious food or breads. Just fire it and roll out a range of delectable dishes.

The top is made of black cement or black marble. There is an opening for ash outlet with a shutter. This unit is completely insulated with heat resistant glass wool material. This unit is usually used for outdoor catering purposes in a lawn or garden. You also have the option of buying an LPG fitted tandoor.

MODEL NUMBER	DIAMETER	HEIGHT WITH WHEELS	INNER MOUTH
MRC20	20	32	11
MRC24	24	37	13
MRC28	28	37	13.5
MRC30	30	37	14
MRC32	32	37	15
MRC34	34	37	16
MRC36	36	37	17

All measurements are in inches.



TOP STEEL FINISHING



TOP CEMENT FINISHING

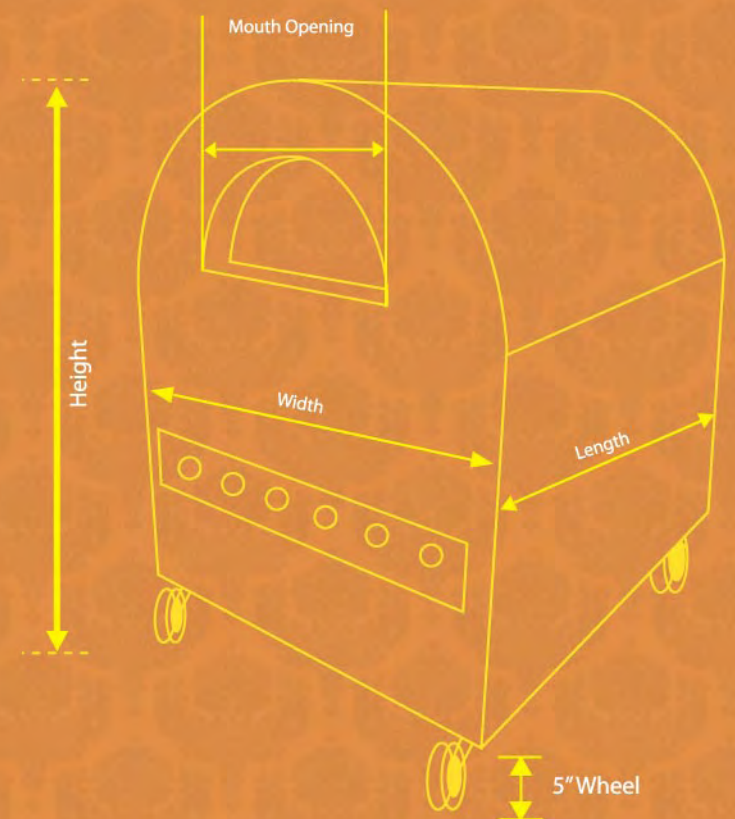


GAS PIZZA OVEN

Being a tandoor manufacturing specialist and keeping our commitment of constant innovation, we present to you the Gas Pizza Oven. A perfect amalgamation of traditional pizza making practices and an earthly flavour of a clay oven. The pizza cooked in the Gas Pizza Oven is truly divine.

MODEL NUMBER	WIDTH	LENGTH	HEIGHT WITH TROLLY
GPO30	30	36	60
GPO36	36	48	60

All measurements are in inches.



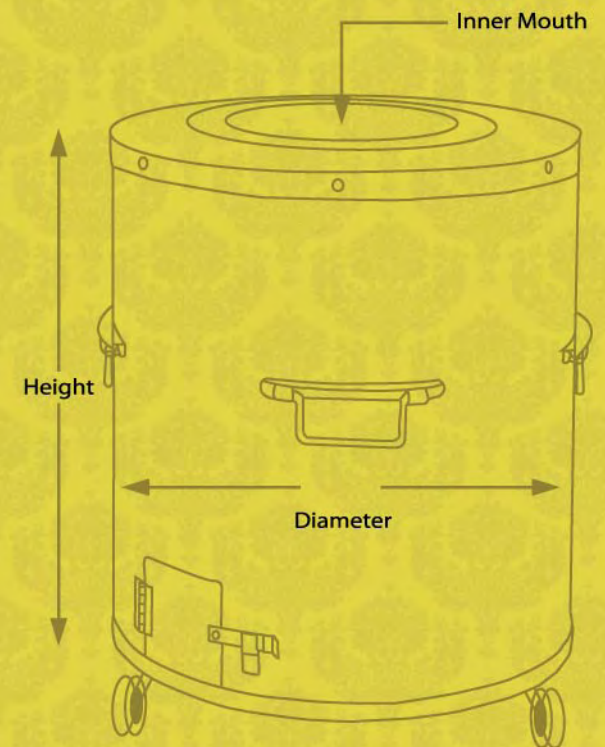


HOME ROUND TANDOOR

Presenting another masterpiece from the house of Munnilal. A stainless steel tandoor specially crafted for domestic use. You also have the option of buying an LPG fitted tandoor, at an additional cost.

MODEL NUMBER	DIAMETER	HEIGHT*	INNER MOUTH
SRC16	16	22	9
SRC18	18	24	10

All measurements are in inches. *height includes 5" of wheel height.





SIGRI

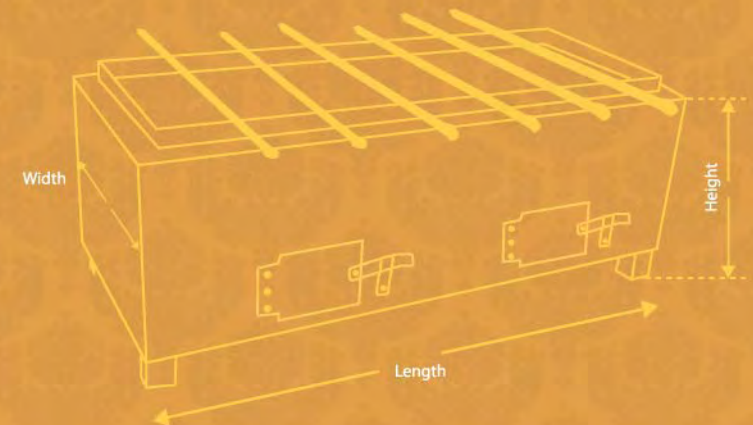
This is a simpler and faster way to roast kababs and tikkas without any compromise on the quality and taste.

It is made from stainless steel, copper, etc. giving it an elegant look. It can be customised with hangers and

trolleys of various sizes as per your requirement.

MODEL NUMBER	LENGTH	WIDTH	HEIGHT TABLE TOP
SG01	30	18	14
SG02	36	18	14
SG03	48	20	14
SG04	54	20	14

All measurements are in inches.



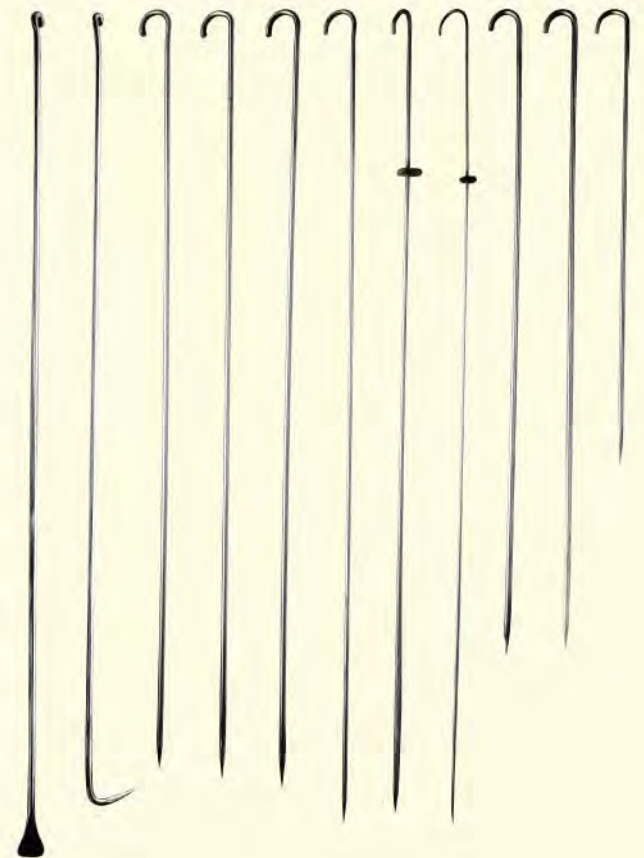


SKEWERS & ACCESSORIES

Different skewers are used for different purposes. Skewers are made up of wrought iron and stainless steel. It is designed to absorb and conduct heat, cooking the meat both from inside and outside. Its available in 4mm, 6mm and 8mm thickness; round and square in shape. The length of skewer varies depending on the size of the tandoor.



SPECIAL HEAD SKEWERS



TANDOOR COVERS



TANDOOR CUSHIONS



TANDOOR TROLLIES



DETACHABLE BURNER PLATE



OUR GLOBAL PRESENCE

Our unmatched quality products have been satiating the taste buds of millions. We have delivered products to various cities and countries accross the world.

Algeria	Indonesia	Nigeria	South Korea
Angola	Italy	Oman	Spain
Australia	Jamaica	Philippines	Sri Lanka
Bahrain	Japan	Portugal	Switzerland
Bangkok	Jeddah	Qatar	Taiwan
Bangladesh	Kuwait	Republic of Panama	Tanzania
Brazil	Lebanon	Riyadh	Turkey
Canada	Macau	Rotterdam	UAE
China	Maldives	Russia	UK
Doha	Malaysia	Saudi Arabia	USA
Dubai	Mauritius	Seychelles	West Africa
Germany	Namibia	Singapore	West Indies
Hong Kong	Nepal	South Africa	







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